

HOME CHEF  COLLECTION



Cool Zone/Cool Touch Deep Fryer

CZF630



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of fire, electric shock, and personal injury do not immerse Control Panel assembly, Power Strip, cord or plugs in water or other liquids.
4. Close supervision is necessary when Deep Fryer is used by or near children. Children should not use this appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool completely putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Customer Service (see warranty) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or countertop, or touch hot surfaces including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fryer containing hot oil. Always use oven mitts or hot pads.
12. Always attach plug to appliance first, then plug AC cord into the wall outlet. To disconnect, turn control to OFF, then remove AC cord from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. This Deep Fryer is equipped with an exclusive SureRELEASE™ Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied (See details on pg.6 for instructions on proper usage of the SureRELEASE™ magnetic cord.).

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **WARNING:** Do not use an extension cord.

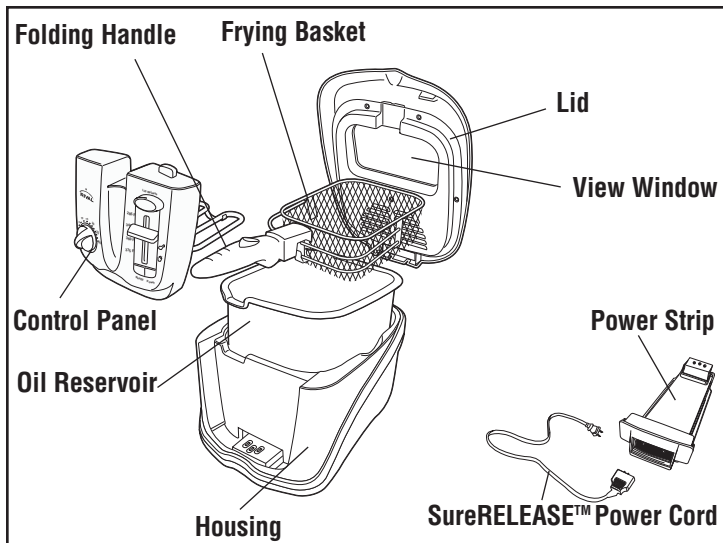
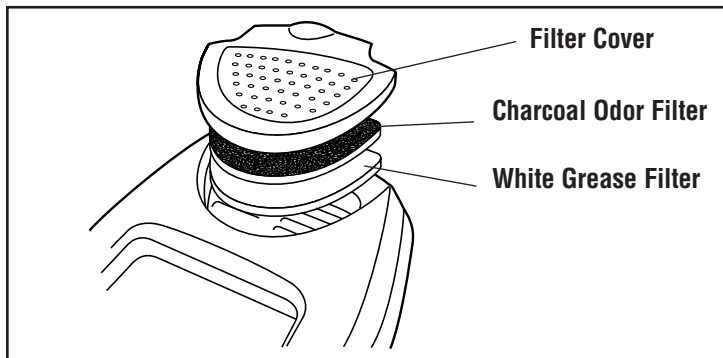
No user-serviceable parts inside. Do not attempt to service this product.

POLARIZED PLUG



This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

KNOW YOUR DEEP FRYER



PREPARING YOUR DEEP FRYER FOR USE

Prior to first use, remove all packaging materials from the exterior and interior of the fryer. Make sure the fryer is unplugged. Wash the Frying Basket and removable Oil Reservoir in hot soapy water. Gently wipe the Cool Zone Heating Element with a damp cloth. Dry all parts thoroughly. See CARE AND CLEANING section.

CAUTION: Do not immerse cord, plug, Power Strip or Control Panel assembly in water.

TIPS FOR DEEP FRYING

- Fill the unit with oil between the maximum and minimum capacity lines only.
- Do not over fill the basket. To achieve quality results deep frying food needs to be surrounded by oil. Too much food causes the oil temperature to drop, resulting in “soggy” food. Food should be submerged completely in the oil.
- Be sure that all ice crystals are removed from the food and food is completely dry. Excessive water and ice can cause the oil to splatter and/or overflow.
- Coated foods (bread crumbs, batters, etc.) are best for deep frying. The coating acts as a protective layer keeping food moist on the inside and crisp on the outside.
- For best results, defrost frozen foods for 20 minutes prior to frying.
- Fry foods at the correct temperature for best results. This will prevent burning and give you even colored, crispy food.
- Prepackaged frozen, cooked chicken, may cook faster than uncooked food.
- For even cooking, shake basket half way through cooking cycle.

USING YOUR DEEP FRYER

NOTE: Never turn on the fryer with an empty Oil Reservoir. Always use your fryer on a flat, heat resistant surface.

1. Attach magnetic end of SureRELEASE™ cord assembly directly to the fryer. (See Fig. 1) **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed only to go on one way. Be sure the side stating “THIS SIDE UP” is facing up.

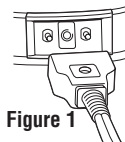


Figure 1

2. Open Lid by pressing the Open Lid button.
3. Remove Frying Basket by pulling basket handle up and out of the deep fryer.
4. Make sure the Oil Reservoir is seated in place. Pour cooking oil into Oil Reservoir until it reaches between “MIN” and “MAX” marks inside reservoir. **DO NOT OVER OR UNDER FILL.**
5. Replace Frying Basket and close Lid. Slide the lock tab on the handle to lower basket into oil.
6. Make sure that the fryer is OFF, then insert plug into 120 volt AC outlet.
7. To turn the fryer on, slide the Temperature Control Lever to desired cooking temperature.
8. Turn Timer Control Knob to ON position. The Power Indicator Light will illuminate.
9. The Ready Indicator Light will illuminate when the set temperature is reached. Raise the Frying Basket by lifting the handle (to the horizontal position) and drain excess grease. Press the Open Lid button and then remove the Frying Basket and place on a paper towel.
10. Place food inside Frying Basket. Do not fry too many pieces at one time. Overloading will lower the oil temperature, causing food to absorb too much oil and cook improperly. For best results with frozen foods, reduce the quantity of food.
NOTE: Do not add water or wet foods to hot oil. Even small amounts of water may cause splattering. Remove any excess ice crystals on frozen foods before placing in Frying Basket.
11. Replace Frying Basket and then close the Lid. Slide the lock tab on the basket handle to release and lower the Frying Basket into the oil.

USING YOUR DEEP FRYER (CONT.)

CAUTION: Always close the Lid before immersing food in oil. Do not immerse or drain food with the lid removed or open.

12. Turn timer knob to desired time. For cooking times, see chart on page 10, or use the recommended times in your recipe.
13. After time is up, a bell will sound. The fryer will switch OFF and begin to cool. Raise basket handle (lock in the horizontal position) to lift food out of the oil. To remove excess grease and retain crispiness, let food drain at least 10-20 seconds before removing. Open Lid, then remove the Frying Basket by the handle and pour contents onto plate covered with several layers of paper towels to absorb excess grease before serving.

NOTE: If frying more than one batch of food, be sure to turn timer knob back to ON position, wait for Ready Indicator Light to illuminate, and follow steps 10-13 as described above.

14. When finished cooking, make sure the fryer is in the OFF position.

WARNING: DO NOT USE **SureRELEASE™** POWER CORD SYSTEM TO DISCONNECT THE FRYER. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST.

Use only Model #PL1215 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The **SureRELEASE™** Power Cord is only for accidental disconnection and is not to be removed during normal operation. If the cord becomes disconnected, the user should immediately unplug the cord set from the deep fryer and then the wall outlet.

CARE AND CLEANING

WARNING: Always turn control to OFF then disconnect plug from wall outlet BEFORE disconnecting SureRELEASE™ CORD.

CAUTION:

- Do not immerse the cord set in water or any other liquids.
- Do not attempt to defeat the detachable magnetic SureRELEASE™ Cord system by trying to permanently attach cord set to product.
- Do not stick pins or other sharp objects in holes on magnetic cord set.
- Do not use any type of steel wool to clean magnetic contacts.

NOTE: Make sure the fryer has cooled completely before cleaning.

1. Turn unit OFF.
2. Unplug from outlet and allow unit to cool completely.
3. Remove SureRELEASE™ magnetic cord from the fryer socket.
4. Remove the Lid. (See Fig. 2)
5. Open the Filter Cover and remove the Filters.
6. Remove Frying Basket.
7. Lift Control Panel up from the front of the fryer.
8. When unit has cooled completely carefully lift the Oil Reservoir straight up and out by holding the rim of the Oil Reservoir. If you plan to reuse the oil, reference TIPS FOR OIL USE AND STORAGE on page 11.

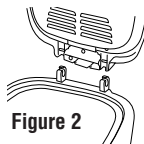


Figure 2

- WARNING:** Do not remove Oil Reservoir until the unit has cooled completely and is unplugged.
9. Remove Power Strip from the back of the fryer. (See Fig. 3)
 10. Remove Condensation Trap.

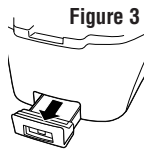


Figure 3

NOTE: This trap will collect any water that has been condensed on the inside of the Lid when the Lid is opened after frying. Remember to empty and clean the Condensation Trap after each use. To clean simply rinse with warm water and dry.

CARE AND CLEANING (CONT.)

11. The Lid, Filter Cover, Frying Basket, Oil Reservoir, Condensation Trap and Housing are all dishwasher safe. Dry all parts thoroughly after cleaning.
12. **The Control Panel and Power Strip should never be immersed in water or other liquids. Gently clean the outer surface of the Control Panel with a damp cloth containing mild soap solution or plain water.**
13. Ensure that both the Lid and Oil Reservoir are completely dry after washing and before use.
14. Assemble the Fryer
 - Insert the Power Strip
 - Insert the Oil Reservoir
 - Insert the Control Panel Assembly
 - Replace Frying Basket
 - Replace Filters and Filter Cover
 - Replace and close Lid.

REPLACING AND CLEANING FILTERS

NOTE: Replace Filters every 3 months or after every 12 uses.

1. Open the Filter Cover and remove filters.
2. White Grease Filter may be washed in hot soapy water. Allow to air dry.
3. Charcoal Odor Filters are not meant to be washed. It is recommended to replace every 3 months or after every 12 uses.
4. Place the Filter Cover in the dishwasher. Dry thoroughly after cleaning.
5. Place clean White Grease Filter in first, followed by the Charcoal Odor Filter. Then replace the Filter Cover.

NOTE: For replacement Charcoal Odor or Grease or Grease Filters, order through our website at www.rivalproducts.com or by mailing a check for \$7.99 plus \$6.00 for shipping and handling (MA add 5% sales tax and TX add appropriate sales tax) payable to:

Rival

P.O Box 769

Milford, MA 01757-0769

FRYING TIME AND TEMPERATURE

The frying times in this chart are a guide and should be adjusted to suit the different quantities or thickness of food and to suit your own taste.

Preheat time is 7-10 minutes for fryer to reach desired temperature (Ready light will cycle On/Off during frying as temperature fluctuates due to food load).

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken Strips	375°F	5-8
Chicken Pieces, Bone-In	360°F	15-20
Fish, Battered, Fresh	340°F	8-10
French Fries, Frozen	375°F	3-5
Fritters	375°F	2-4
Onion Rings	375°F	3-5
Shrimp, Breaded	375°F	2-4

NOTE: Prepackaged frozen cooked chicken may cook faster than above time.

TIPS FOR OIL USE AND STORAGE

NOTE: Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grape seed oil (canola oil). These oils are safe for using in your deep fryer as they have a high smoke point. Peanut oil is not recommended because it greatly impacts the flavor.

- Oils should never be mixed when deep frying.
- High heat, water and burnt food particles break down the oil's smoke point.
- Replace oil if you notice:
 - Excessive smoking at normal temperatures
 - Strong oil discoloration
 - A rancid smell
 - Excessive foaming around the frying food
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375°F, your oil will no longer deep fry effectively.
- When frying foods with strong flavor and/or aroma like fish or chicken, use the oil only once.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can keep it fresher. Although storing oil in a refrigerator may extend the life of the oil, this should never be done. This process of chilling oil then brining the oil to room temperature causes excessive splattering during the heat up process.
- Store the covered oil in a cool dark place, for up to three months. Check the oil before using for color, smell, or excessive foaming. Discard the oil if it shows any of these qualities.

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Fryer not operating	Control Panel Assembly not seated properly Power Strip not in correctly Not turned ON Not plugged in Outlet not energized	Reinstall Control Panel Assembly Reinstall Power Strip Turn to ON Insert plug into outlet Check fuses or circuit breaker
Oil spills over	Oil reservoir over filled Too much water in food Food batches too large	Remove excess oil (when cool) Dry food with paper towels Use less food in basket
Food greasy or not crisp	Food batches too large Oil temperatures too low Using wrong type of oil	Use less food in basket Increase oil temperature Use good vegetable oil (See Tips for Oil Use)
Unpleasant smell	Oil not fresh	Replace oil

RECIPES

APPLE FRITTERS

3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 egg, lightly beaten

4 tablespoons cooking oil
1 teaspoon vanilla extract
Juice of 1 orange (½ cup)
1 cup chopped apple

Preheat oil to 375° F. Combine flour, baking powder, salt and sugar; set aside. Combine egg, cooking oil and vanilla. Combine dry and liquid ingredients and stir to blend thoroughly. Add orange juice and apple and mix well. Add teaspoon of combined mixture to raised frying basket. Close Lid and lower basket into oil. Fry for about 2 minutes until crisp and brown. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towel to absorb the excess oil. Dust with powdered sugar or a mixture of granulated sugar and cinnamon; serve at once.

BEER BATTER FOR FISH OR CHICKEN

2 eggs (separated)
1 tablespoon oil or butter
1 teaspoon salt

¼ teaspoon ground black pepper
1½ cup all-purpose flour
¾ cup flat beer

Preheat oil to 375° F. Beat egg yolks with oil/butter, salt and pepper. Alternately add the flour and beer to mixture. Beat ingredients well and refrigerate for 3 to 12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites. Pat fish or boneless chicken breasts. Coat lightly with flour then dip into beer batter. Place fish in raised fryer basket. Close Lid and lower basket into oil. Fry for 3 minutes or until golden brown. Fry chicken 5 - 8 minutes until brown and fully cooked. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towels to absorb excess oil.

DEEP FRIED CHICKEN

1½ cup all-purpose flour
1 teaspoon seasoned salt
1 fryer chicken (2½ lbs.), cut up

¼ teaspoon salt
1¼ cup milk

Preheat oil to 375° F. Combine flour and seasonings. Dip chicken pieces in flour mixture, then milk, then flour again. Fry for 20 minutes or until golden brown and done.

RECIPES

CHICKEN KIEV

4 whole boneless, skinless chicken breasts
1 tablespoon chopped onion
1 tablespoon chopped parsley
1½ teaspoon salt

1 stick butter or margarine
½ cup flour
1 egg, beaten
1 cup fine, dry bread crumbs

Preheat oil to 375° F. Place chicken breasts between two pieces of plastic wrap. Pound with wooden mallet to flatten to ¼ -inch thick. Remove plastic. Combine onion, parsley and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken toward one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour, dip in beaten egg, then roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in frying basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil. When fork can be inserted with ease, chicken is done.

QUICK DOUGHNUTS

Refrigerated can of biscuits
2 tablespoons ground cinnamon

½ cup sugar

Preheat oil to 375° F. Take each biscuit and flatten slightly with palm of hand. With finger, punch holes in center of each biscuit to shape into doughnuts. Place into raised frying basket. Close Lid and lower basket into oil. Fry for 2 minutes turning once. Remove basket from oil and drain. Open Lid and place on a plate covered with paper towels to absorb excess oil. Coat doughnut in mixture of cinnamon and sugar. Serve warm.

NOTE

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com

RIVAL
c/o JCS-THG, LLC
CONSUMER SERVICE DEPARTMENT
13052 JURUPA AVENUE
FONTANA, CA 92337

ONE (1) YEAR LIMITED WARRANTY

SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. The Holmes Group will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. Unless otherwise proscribed by law, The Holmes Group shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.
- E. All parts of this product are guaranteed for a period of 1 year as follows:
 1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) * If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
 2. Within the first twelve months from date of purchase, The Holmes Group will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.
- G. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to The Holmes Group, Inc.:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code and telephone number,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) A check for return prepaid shipping and handling, and
 - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
 3. The Holmes Group recommends you ship the package U.P.S ground service for tracking purposes.
 4. All shipping charges must be prepaid by you.
 5. Mark the outside of your package:

RIVAL
c/o JCS-THG, LLC
13052 JURUPA AVENUE
FONTANA, CA 92337

This Warranty gives you specific legal rights, and you may have other rights may vary by jurisdiction. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.